

# NINETY SIX WEST

## STARTERS // TAPAS

### Seasonal Hummus

Served with toasted pita bread and vegetable crudités 14

### Sliders 44

Three 44 Farms grass-fed beef sliders, housemade pimento cheese, pickles and green onion aioli on buttered brioche 23

### Salmon Poké

Soy marinated salmon, scallions, carrots, cucumber and tomatoes, topped with sesame seeds finished with chipotle aioli 21

### Chicken Nachos

Black bean pureé, shredded chicken and colby jack cheese toasted on blue corn chips topped with a smoked chile crema and salsa fresca pico 18

### Chicken Salad Sliders

Three chicken sliders, smoked aioli and bibb lettuce on buttered brioche 19

### Crab and Crisps

Crab claw meat, sour cream and cheddar dip served with ciabatta toast points 23

### Crab Tortes

Three crab cakes topped with corn salsa dressed with chipotle and green onion aioli 27

## SOUPS and SALADS

### Soup du Jour

Inquire with your server about our Chef's daily soup 8/11

### Chop

Spring mix, candied pecans, red onions, teardrop tomatoes, mushrooms, bacon, cucumber and goat cheese served with champagne vinaigrette 19

### Caesar

Artisan romaine lettuce tossed with freshly shaved parmesan, herb croutons, parmesan crisps and grilled chicken, served with Caesar dressing 19

### Heirloom Burrata

Heirloom tomatoes and Apulia burrata drizzled with a balsamic reduction, served with toasted ciabatta 22

### Strawberry Bleu

Spring mix, strawberries, candied pecans, bleu cheese, cucumbers and red onions served with white balsamic vinaigrette 15

## ADD A PROTEIN

4 oz Salmon 11

4 oz Prime Steak 15

Grilled Shrimp 11

4 oz Chicken Breast 8

## FLATBREADS

### Prime

44 Farms prime sirloin, port wine red onions, mozzarella cheese and apple slices topped with fresh goat cheese and balsamic reduction 26

### Prosciutto

Salted Prosciutto, fig jam, mozzarella cheese, apples, arugula and goat cheese, topped with sweet honey 20

### Buffalo Chicken

Fried chicken, butter buffalo sauce, and smoked bacon, topped with bleu cheese crumbles and green onions 19

### Mushroom <sup>Ⓥ</sup>

Roasted mushrooms, mozzarella cheese, herb chimichurri, and red onions topped with balsamic reduction and peppered arugula 18

## FUR, FIN and FEATHER ENTREES

### Airline Chicken Breast <sup>—</sup>

Sous vide pan seared chicken topped with lemon infused olive oil, served with haricôt verts and garlic whipped potatoes 30

### Roasted Salmon <sup>—</sup>

Fresh caught Atlantic Salmon served with a charred lemon, rice pilaf and haricôt verts 35

### Chef's Seasonal Pasta

Inquire with your server about our Chef's seasonal pasta MKT

### 44 Farms Sirloin <sup>—</sup>

Prime Top Sirloin, served with garlic whipped potatoes and honey balsamic glazed brussel sprouts 33

### 44 Farms New York Strip

Prime NY Strip served with white truffle whipped potatoes and seasonal vegetables MKT

### Seasonal Chef's Feature

Inquire with your server about our Chef's seasonal dish MKT

### Smoked Three Cheese Macaroni <sup>Ⓥ</sup>

Smoked Gouda, Mozzarella, and Parmesan cheese sauteed with mild green chilies embellished with toasted herb bread crumbs 23

Add Chicken 7 and/or Bacon 3

## FOR OUR TWELVE and UNDER CROWD

Sliders w/fries 15

Chicken Strips w/fries 11

Side of Fries 4

Side of Fruit 4

Cheese Flatbread 5

<sup>—</sup> Gluten friendly <sup>Ⓥ</sup> Vegetarian friendly

Proud to serve locally-sourced items from 44 Farms. Gratuity will be added for parties of six or more. Caution: The Texas Food Establishment Rules advises there is a risk associated with consuming seafood or any animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of illness. Please alert a manager of any known food allergies before ordering.